

# cooking Temperatures

Cooking foods to the wrong temperature may cause foodborne illness!

## Minimum Safe Internal Cooking Temperatures

Poultry **165°F**  
Reheat Leftovers



Ground Beef and Pork **155°F**



In shell eggs  
Fish & Shellfish  
Whole Beef  
Whole Pork  
Whole Lamb



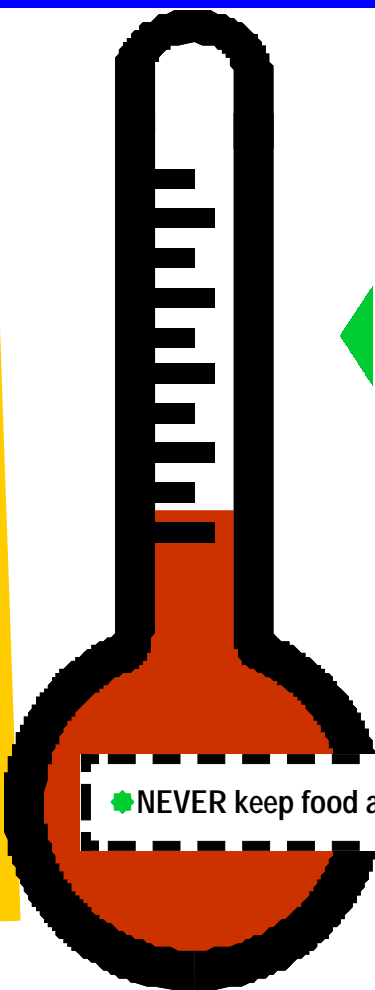
**145°F**



Vegetables & pre-cooked foods **140°F**



After food is cooked it must be held hot at **140°F**



140°F



41°F



NEVER keep food at room temperature!

